

# Graham Cracker Gingerbread Houses and Icing



## Ingredients

### FOR THE HOUSES

- 6 Graham crackers
- Paper plate
- Candy and other food items to decorate

### ICING

- powdered sugar
- water

## Instructions

### TO MAKE THE ICING:

- Put sugar in bowl and add a little water to make it thin enough to create designs but not too thin or else it will run.
- Put frosting in sandwich-size Ziploc baggies for building the houses. Cut a small hole in the corner of the bag to pipe onto crackers.

### CUT GRAHAM CRACKERS:

- Roof pieces – use 1/2 graham cracker
- Side pieces – use 1/2 graham cracker
- Front and back pieces – cut at an angle to form a triangle

### ASSEMBLE HOUSES ON PAPER PLATE:

- Using the royal icing, attach the sides to the front and back pieces.
- Then attach the roof pieces.
- Let the icing set for about 15 or until hardened.

### DECORATE GRAHAM CRACKER HOUSES:

- Decorate the houses with candy and other food items by using the royal icing.

# Graham Cracker Gingerbread Houses and Icing

## Rules and Guidelines

All entries must be pre-registered prior to judging.

Houses must be created with at least four graham crackers and icing on a paper plate. All items, except the plate, must be edible. Glue is not allowed.

Children can ask for adult help, if needed. If the more than 30% of the work is by an adult, register as a family project.

### Categories

Ten and under

Eleven and up

Family (multiple builders to include at least one adult and one child)

There is a limited supply of kits available at the library. Kits will be registered at the time of pick up. Builders are not limited to the items in the kits, as long as any additional items are edible. Items in the kits will vary.

Name(s) \_\_\_\_\_

Phone \_\_\_\_\_

Category \_\_\_\_\_